



Denomination: *Sparkling Vinho Verde*

Region: Vinho Verde

Year: 2018

Grape Variety: *Arinto*

Alcohol Content (%vol): 12,5

Residual Sugar (g/dm<sup>3</sup>): ≤6

Total Acidity (g/dm<sup>3</sup>): 6,5

Winemakers: *Fernando Machado and Henrique Lopes*

VINHO BIOLÓGICO



PF-BIO-03  
Agricultura Portugal



*Handpicked grapes from an old Arinto organic Vineyard. The base wine fermented with organic yeasts and controlled temperature and without any skin maceration in stainless still vats. The second fermentation was made in the bottle according to the Classic Method with organic yeasts. Dégorgement after 18 months of aging in the bottle. Bottled with a low addition of sulphites and no additives.*

#### Tasting Notes:

*Intense straw tone. Fine and persistent bubble.*

*Subtle aromas and complex fruity and floral undertones. Vanilla and tertiary aromas from the bottle aging.*

*Fresh and voluminous taste with an excellent acidity.*

*Soft end with a long biscuit undertones.*

Bottle: *Bordalesa Prestige cor âmbar 0,75 L*

EAN: 5603238233 513

Case: *3 bottles*

Measures: 320mmX240mmX93mm

EAN: 15603238233510

Pallet: *Europalette 110 cases*

Measures: 125cmX80cmX120cm

Weight: *1,5kg*

Weight: *4,5kg*

Pairing suggestion: *Roasted piglet as main dish or sweets or maybe even fruit. Its also a great pairing with celebration moments.*

Additional information: *It should be served at a temperature between 8 to 10°C.*

*Its subect to natural precipitation in the bottle.*